

ROCO WINERY

2014 MARSH ESTATE PINOT NOIR



JAMES SUCKLING.COM 

94 points

“Great nose of smoke, stones, strawberries and cedar. Full-bodied, yet lively and vivid with stone, berry and cherry character. Gorgeous richness and brightness.”

J.S., 11/16

WINE ENTHUSIAST

 THE WORLD IN YOUR GLASS

91 points

“Here is a compelling mix of berry, cherry and citrus fruits that are forward and punchy, with a touch of clay anchoring the finish. It was aged for 18+ months in a mix of new and neutral French oak.” P.G.

12/16

ABOUT MARSH ESTATE PINOT NOIR

Since 2010, ROCO has produced some of our juiciest and fresh fruited Pinot Noirs from this low elevation jewel located in the eastern portion of the Yamhill-Carlton AVA. Tucked just west of the Dundee Hills, Marsh Vineyard starts at a 250ft elevation and ascends steeply to a peak elevation of 320ft at the end of an exposed ridgeline. This exposure ensures maximum sunlight, and combined with soil derived from marine sandstone, gives the wine an intense real cherry and raspberry front with a black pepper finish. A collectible wine that is drinkable now, but can lay down for a number of years.

WINEMAKER'S TASTING NOTES

Lifted, complex scents of cassis, cardamom and ripe, dark cherry fill your nose. Seared strawberry and gooseberry play off cola and coffee spice. This wine is playful, yet seamless and robust with lively acidity throughout the very long finish.

WINEMAKER'S 2014 VINTAGE NOTES

We had great weather during bloom in early June leading to many large clusters on the vines. The potential to over crop was the real viticulture challenge of 2014. We learned from past vintages that dropping a significant number of clusters per vine near Veraison (berry color change) is required for truly focused, delicious wines. The summer brought us near a record number of 90 degree days. It's often said that the vintage is made in the last couple weeks of harvest. Cold crisp night temperatures days before harvest brought amazing fruit flavors and acidity. Picking took place between September 18th - October 23rd.

WINEMAKING PROCESS

ROCO Pinot Noir is handpicked and then chilled overnight to 38°F in our large cold room. The chilled bunches are gently de-stalked and the whole berries fall into small 1.6 ton open fermenters. The berries soak for ten days before beginning ferment with our proprietary, house-cultured indigenous wine yeast. Soaking allows gentle extraction of color and flavor from the berry skin, and not the bitter-tasting seeds. The fermentations are hand punched twice a day to mix skins and fermenting juices. Ferments are allowed to reach about 28°C. A post-fermentation soak occurs until the wine is just right for removing from the skins and seeds. At that time the ferment is gently pressed in our modern tank press. The young wine is sent to barrel for Malo-lactic fermentation to soften the acidity and to add further complexity, then racked once to a mix of new and three-year-old, tight-grained, French oak barrels. The wines are aged in barrel for 18 or more months before bottling.

VARIETAL: 100% Pinot Noir

APPELLATIONS: Yamhill-Carlton AVA

HARVESTED: September 18th - 23rd

VINEYARDS: Marsh Estate Vineyard

ALCOHOL: 14.50%

PRODUCTION: 431 cases

CLONES: 115, Pommard, & Wadenswil

ELEVATION: 250ft- 320ft

SOILS: Marine Sedimentary

RETAIL: \$50

